

**IN THE CLAIMS**

Kindly amend Claims 3, 4, and 5. Kindly add new Claims 6, 7, and 8 as follows.

1-2(canceled).

3. (currently amended) A method of making a dried meat food product, comprising:

- (a) placing in a grinder/~~mixer~~ a mixture comprising the following ingredients
  - (i) 55% to 75% by weight ~~uncooked~~ pre-smokehouse prepared meat,
  - (ii) 10% to 20% by weight dried fruit,
  - (iii) 10% to 20% by weight nuts and/or seeds, and
  - (~~iv~~) 5% ~~flavorings and preservatives~~ seasonings and additives;
- (b) mixing and grinding the mixture of ingredients;
- (c) aging the ground and mixed mixture for about 8 hours;
- (d) forming the aged mixture into articles having desired shapes; and
- (e) drying, smoking, and cooking the formed articles to an internal temperature of 175 degrees F in a heated smokehouse until the articles having desired shapes become dried, kippered, or jerky in constitution.

4. (currently amended) A dried, smoked, and cooked meat product made by drying, smoking and cooking an unsmoked and uncooked mixture, wherein such unsmoked and uncooked mixture comprising comprises, by weight, ~~prior to smoking and cooking~~:

- (a) 55% to 75% by weight ~~uncooked~~ pre-smokehouse prepared meat;
- (b) 10% to 20% by weight dried fruit;
- (c) 10% to 20% by weight nuts and/or seeds; and

- (d) 5% ~~flavorings and preservatives~~ seasonings and additives.

5. (currently amended) A dried, smoked, and cooked meat product made by drying, smoking and cooking an unsmoked and uncooked mixture, wherein such unsmoked and uncooked mixture consisting consists essentially of, by weight, ~~prior to smoking and cooking:~~

- (a) 55% to 75% by weight ~~uncooked~~ pre-smokehouse prepared meat;
- (b) 10% to 20% by weight dried fruit;
- (c) 10% to 20% by weight nuts and/or seeds; and
- (d) 5% ~~flavorings and preservatives~~ seasonings and additives.

6. (new) A method of making a dried meat food product as in Claim 3 wherein the step of forming the aged mixture into articles having desired shapes comprises extruding the mixture through a flattened horn.

7. (new) A method of making a dried meat food product as in Claim 6 wherein the extruded mixture is formed into individual strips having a length dimension of about 7 inches and a width dimension of about 1 inch.

8. (new) A method of making a dried meat food product as in Claim 3 further comprising:

- (f) vacuum packaging ones of said articles having desired shapes.